

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.4
H75P32
Reserve

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF HOME ECONOMICS
WASHINGTON, D. C.

A BAKER'S DOZEN COOKIE RECIPES

To save the time of rolling out and cutting cookies on a board, many homemakers now prefer to make the softer "drop" style, or to chill the stiff dough and slice it ready for baking (refrigerator cookies). Or a batter, such as that for brownies or date bars, may be baked in one sheet in a shallow pan and cut into individual pieces as soon as it comes from the oven.

The following recipes are typical of many others that might be given. How many cookies each recipe makes depends on how much or how little batter is dropped from the spoon to the baking sheet, or how large a roll the dough for chilling is shaped into and whether it is sliced thick or thin.

DROP-AND-BAKE COOKIES

Cocónut Macaroons

2 egg whites	1 cup shredded coconut
1/8 teaspoon salt	2 cups flaked toasted breakfast food
1 cup sugar	Almond flavoring

Beat the egg whites with the salt until stiff, add the sugar, and beat thoroughly. Fold in the coconut and toasted flakes, which have been crushed with the hands. Add the flavoring. Drop by teaspoonfuls onto oiled paper and bake in a very moderate oven (300° to 325° F.) for about 20 minutes, or until delicately browned and well set.

Chocolate Drop Cookies

2 ounces or squares unsweetened chocolate	1-1/2 cups sifted flour
1/2 cup butter or other fat	1 cup chopped nuts
1 cup sugar	2 teaspoons baking powder
1 egg	1/4 teaspoon salt
1/2 cup milk	1 teaspoon vanilla

Melt the chocolate and add the fat and sugar. Add the egg without beating and the milk. Use 2 tablespoons of the flour to coat the nuts. Then add the nuts and the sifted dry ingredients to the liquid mixture. Stir this thoroughly and add the vanilla. Drop the batter by half-teaspoonfuls onto a greased baking sheet or an inverted baking pan. Bake in a moderately hot oven (375° to 400° F.) for about 10 minutes.

Oatmeal Cookies

1/2 cup butter or other fat	2 teaspoons cinnamon
1 cup sugar	1/2 cup milk
1 egg, beaten	1-1/2 cups fine oatmeal
1-1/2 cups flour	1 cup seedless raisins, chopped
1/2 teaspoon salt	

Cream the fat and sugar, and add the beaten egg. Sift together the dry ingredients, except the oatmeal, and add with the milk to the first mixture. Add the oatmeal and chopped raisins. Mix well. Drop by spoonfuls onto a greased baking sheet and bake to a golden brown in a moderately hot oven (375° F.). Remove from the pan at once.

To increase the milk solids sift one-third of a cup of dry skim milk with the other dry ingredients.

Orange Drop Cookies

2 tablespoons grated orange rind	4 tablespoons orange juice
4 tablespoons butter	2 cups sifted flour
1 cup sugar	4 teaspoons baking powder
2 eggs, beaten	1/2 teaspoon salt

Cream together the grated orange rind, butter, and sugar. Add the beaten eggs and orange juice, and the flour, baking powder, and salt, which have been sifted together. Drop the batter by half-teaspoonfuls onto a greased baking sheet and bake in a moderately hot oven (375° to 400° F.) for about 10 minutes.

Peanut Crisps

1 cup finely chopped peanuts	1/2 teaspoon salt
1 cup sugar	3 egg whites
1/2 cup sifted flour	1/2 teaspoon almond extract

Mix the peanuts, sugar, flour, and salt thoroughly. Beat the egg whites until stiff, add the flavoring, and fold into the first mixture. Drop by half-teaspoonfuls well apart on a greased baking sheet. Bake for about 15 minutes, or until lightly browned, in a very moderate oven (about 325° F.).

Vanilla Wafers

2/3 cup butter	1-1/4 cups sifted flour
1/2 cup sugar	1 teaspoon baking powder
1 egg, beaten	1/4 teaspoon salt
2 tablespoons milk	2 teaspoons vanilla

Cream the butter and sugar, add the well-beaten egg, the milk, and the sifted dry ingredients, then the vanilla. Drop by half-teaspoonfuls on a lightly greased baking sheet, allowing room to spread. Bake in a moderate oven (about 350° F.) for about 10 minutes, or until the edges are golden brown.

SLICE-AND-BAKE REFRIGERATOR COOKIES

Ginger Snaps

1 cup molasses	2 tablespoons sugar
1/2 cup butter or other fat	1 to 2 tablespoons ginger
1/2 teaspoon soda	1-1/2 teaspoons salt
3-1/4 cups sifted flour	

Heat the molasses to the boiling point, and pour it over the fat. Add the sifted dry ingredients to the molasses and fat. Mix well and make into a long roll as large around as the cookies are to be. Wrap this roll of dough in waxed paper and put in a cold place to chill for several hours. To cut properly, the dough must be cold through and through and kept cold until all of it is used. When ready to bake, cut the roll into very thin slices with a sharp knife, and bake in a moderate oven (350° F.) until lightly browned. Remove from the pan while hot. Store the snaps in a tightly covered container so that they will hold their crispness.

Honey Cookies

1/2 cup butter	2 cups sifted flour
1/2 cup sugar	2 teaspoons baking powder
1 egg, beaten	1/2 teaspoon salt
1/2 cup honey	1 cup finely chopped nuts

Cream the butter and add the sugar gradually. Mix the beaten egg and honey and add with the sifted dry ingredients and nuts to the butter-and-sugar mixture. Form the dough into a roll the desired size and wrap in heavy waxed paper and chill thoroughly for several hours. When firm cut into thin slices with a sharp knife. Bake in a moderately hot oven (375° F.) from 10 to 15 minutes, or until lightly browned.

Pin-Wheel Cookies

1/2 cup butter	2 teaspoons baking powder
1 cup sugar	1/4 teaspoon salt
1 egg	1-1/2 teaspoons vanilla
2 tablespoons milk	1 square unsweetened chocolate,
2 cups sifted flour	melted

Cream the butter and sugar and add the egg and milk. Add the sifted dry ingredients and the vanilla and stir until thoroughly combined. Divide the dough into equal portions. Into one-half of the dough mix the melted chocolate. Roll out one-half of the chocolate dough into an oblong sheet about one-half inch thick on a lightly floured board. Over this sheet of chocolate dough spread one-half of the portion of white dough and pat out into the same size as the chocolate sheet. Beginning at the end of this oblong sheet of chocolate and white dough, roll it up like a jelly roll. Make a similar roll of the remaining portions of chocolate and white dough, putting the white on the bottom and the chocolate on top. Wrap these rolls of dough well in waxed paper and put in a cold place to chill for several hours or overnight. When cold through and through, cut them into very thin slices with a sharp knife and bake in a moderate oven (350° F.) until lightly browned. Store the cookies in a tightly covered container so that they will hold their crispness.

Refrigerator Nut Cookies

1 cup nuts, finely chopped	1 teaspoon vanilla
1/2 cup butter or other fat	2 cups sifted flour
1 cup brown sugar	2 teaspoons baking powder
1 egg, beaten	1/2 teaspoon salt

Cream the fat and sugar and add the beaten egg and the vanilla. Sift the dry ingredients together, add the nuts, and combine with the first mixture. Stir until blended. Chill and then form into a roll of the desired size. Roll in waxed paper and chill thoroughly for several hours. Cut crosswise in thin slices with a sharp knife. To make slicing easy, return the roll of dough to the refrigerator between times to keep thoroughly chilled. Bake for about 10 to 15 minutes, or until lightly browned, in a moderate oven (350° to 375 F.).

Variation. - To the above recipe, add two squares of melted chocolate with the beaten egg and vanilla to the creamed fat and sugar. Replace the cup of brown sugar with a scant cup of white sugar.

Sand Tarts

1/2 cup butter	1/4 teaspoon salt
3/4 cup light brown sugar	1 teaspoon cinnamon
1 egg, beaten	3 tablespoons granulated sugar
2 cups sifted flour	Halved almonds or pecans
2 teaspoons baking powder	

Cream together the butter and brown sugar, and add the well-beaten egg. Sift together the flour, baking powder, and salt, and add to the first mixture. On a lightly floured board make a roll of the dough about 3 inches in diameter. Wrap in waxed paper and let stand for several hours in a cold place. For baking, water thin with a sharp knife, and sprinkle with a mixture of the cinnamon and granulated sugar. Press a nut in the center of each cookie. Bake in a moderate oven (350° F.) for about 10 minutes, or until lightly browned. Store in airtight containers. Keep all the dough thoroughly chilled until sliced.

BAKE-AND-CUT COOKIES

Brownies

2 ounces or squares unsweetened chocolate	1 cup finely chopped nuts
1/2 cup butter or other fat	1 cup sifted flour
2 eggs	1 teaspoon baking powder
1 cup sugar	1/2 teaspoon salt
	1/2 teaspoon vanilla

Melt the chocolate and fat together. Beat the eggs slightly, add the sugar, and the chopped nuts, which have been mixed with the flour, baking powder, and salt. Stir in the chocolate and fat after they have cooled, and add the vanilla. Pour into a warm greased shallow pan lined with greased paper, and spread the mixture evenly. Bake in a very moderate oven (300° to 325° F.) for 45 minutes to 1 hour, depending on the thickness of the layer. Turn from the pan and remove the paper while the cake is hot. Cut the cake into short strips or squares. Brownies will keep fresh for some time in a tin box.

Date Bars

3/4 pound, or 1-3/4 cups pitted dates	1 cup sifted flour
3 eggs	1/2 teaspoon salt
1 cup sugar	1 teaspoon baking powder
	1 cup chopped nuts

Stone and cut the dates into small pieces. Beat the eggs, add the sugar, the sifted dry ingredients, dates, and nuts, and mix well. Bake in greased shallow pans from 30 to 40 minutes in a very moderate oven (about 300° F.). When cool, cut in bars and roll in sugar. Store in a tin box.

